

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (original) Method of manufacturing ketchup in color using Kimchi comprising:
separating cabbages and side ingredients into green part and white or yellow part;
preparing Kimchi in respective color according to a conventional method, by mixing the white or yellow part of the cabbages with general seasonings for conventional white Kimchi and red Kimchi to make yellow Kimchi and red Kimchi respectively, and by mixing the green part with general seasonings for conventional Kimchi but including green pepper in substitute for red pepper to make green Kimchi;

crushing the respective yellow, red and green Kimchi into 50 to 100 meshes in a high speed crusher;

mixing the respective yellow, red and green Kimchi with a starch gruel in respectively corresponding color of 15-20% by weight of an entire mixture, sugar and/or starch syrup of 8-15% by weight, vinegar or acetic acid of 1-5% by weight, thickening agent and defoaming agent of acceptable intake for man, and a suitable amount of salt by stirring, to have a specific gravity in the range of 1.2-1.3; and

filtering the mixture to obtain filtrate in the form of ketchup.

2. (original) The method as claimed in claim 1, wherein the starch gruel is manufactured by boiling white cereal flour of rice, wheat, sweet potato and/or potato with water to make white starch gruel, and optionally by adding hulled millet and chopped pumpkin to the white starch gruel for yellow ketchup, or adding vegetables in red or cereals of black rice and sorghum to the white starch gruel for red ketchup.

3. (currently amended) The method as claimed in claim 1 ~~or 2~~, wherein prior to preparing Kimchi in respective color, the white or yellow part of the cabbages is immersed in sodium hypochlorite solution in concentration of 0.1-0.2% for 20 to 30 minutes and cleaned, and the green part of the cabbages is parboiled in saline water in concentration of 12% at temperature of about 70° C and dehydrated.

4. (original) The method as claimed in claim 1, wherein Kimchi or the starch gruel may further include conventional sauce or dressing, various flavors, health foods, nutritional substances or tea.